



Fast! Steak Souvlaki Salad

with Garlic Yogurt & Mint



ca. 20min



2 Servings

We're building layers of flavor in record time for this fresh and filling weeknight meal. First, we sear thinly sliced beef, then toss it in a bright and bold post-marinated to soak up tons of savory flavors. A crisp salad of romaine, cucumbers, and tomatoes accompanies the juicy beef to which we drizzle over a homemade garlic yogurt dressing and garnish with fresh mint. Healthy and hearty—this main course salad delivers.

What we send

- 1 shallot
- garlic
- ¼ oz dried oregano
- 10 oz pkg beef strips
- 1 cucumber
- 1 plum tomato
- 4 oz Greek yogurt ⁷
- ¼ oz fresh mint
- 1 romaine heart

What you need

- olive oil
- red wine vinegar
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500kcal, Fat 34g, Carbs 20g, Protein 31g



1. Prep post-marinade

Thinly slice **shallot**. Finely grate **1 teaspoon garlic**.

In a medium bowl, whisk to combine **3 tablespoons oil**, **1 tablespoon vinegar**, **1 teaspoon oregano**, and **half of the garlic**. Season to taste with **salt** and **pepper**.

Pat **beef strips** dry. Season all over with **salt** and **pepper**.



4. Make garlic yogurt

In a small bowl, combine **yogurt**, **remaining garlic**, **1 tablespoon water**, and **a drizzle of olive oil**. Season to taste with **salt** and **pepper**.



2. Cook beef strips

Heat **1 tablespoon oil** in a medium skillet over high. Add **beef** in an even layer. Cook, without stirring, until well browned on one side, 3 minutes. Flip, add **half of the shallots**, and cook until just cooked through, 2 minutes more.

Immediately transfer to **bowl with marinade**; toss to coat and set aside.



5. Finish

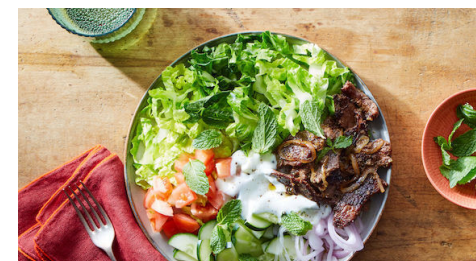
Pick **mint leaves** from stems, tearing if large; discard stems.

Slice **romaine** crosswise and divide between bowls. Top with **steak and marinade**, **tomatoes**, **cucumbers**, and **remaining shallots**. Dollop with **garlic yogurt** and garnish with **mint leaves**. Finish with **a few cracks of black pepper**.



3. Prep vegetables

Meanwhile, halve **cucumber** (save rest for own use); peel, if desired, and thinly slice into half moons. Cut **tomato** into ½-inch pieces.



6. Serve

Enjoy!